



## Valentines Menu

French Onion Soup topped with a cheese crouton  
Chicken Liver Pate with Port and Brandy, served with homemade chutney  
and toasted Brioche

Goats cheese tartlet with red onion jam and balsamic reduction  
Crispy fried Squid with a sweet and sour dip  
Artichoke, sun blush tomato and olive salad topped with Prosciutto  
Served with crostini

\*\*\*\*\*

Sirloin steak flattened and folded, spread with Dijon and sautéed with mushrooms and shallots, flamed in brandy and finished with cream  
Honey roasted rack of lamb with rosemary roasted Parmentier potatoes and Port and redcurrant sauce  
Five spiced Barbarrie Duck breast on sesame noodles with sautéed greens and an Oriental Plum sauce  
Sautéed Scallops, King Prawns and Mussels with Saffron, White wine and Tomatoes, Served with linguine and rocket and Parmesan salad  
Wild Mushroom Risotto topped with fresh Asparagus and parmesan shavings  
Served with Rocket salad

\*\*\*\*\*

Madagascar Vanilla Bean Cheesecake with candied Pecan nuts  
and Chantilly Cream  
Italian Rum Panacotta with raspberry compote  
and homemade ginger snap twirls  
Chocolate and Orange pudding with Orange marmalade sauce  
and chocolate sauce  
Fresh fruit salad with Cointreau, served with a jug of double cream  
Mature English Cheddar and creamy blue stilton with celery, grapes and savoury biscuits

**£24.50 per person**